

AMERICAN AGRICULTURIST.

Designed to improve the Farmer, the Planter, and the Gardener.

AGRICULTURE IS THE MOST HEALTHY, THE MOST USEFUL, AND THE MOST NOBLE EMPLOYMENT OF MAN.—Washington

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[NEW SERIES.—NO. 36]

FOR PROSPECTUS, TERMS, &c.,

SEE LAST PAGE.

THE NATIONAL POULTRY SOCIETY.

So much badinage has of late been talked, written, and published in relation to chicken shows, and the poultry trade, and so many criticisms in prose, verse, and caricature, perpetrated at the expense of the unoffending Shanghais, and their Asiatic compeers, it will hardly be taken by our readers that we, in due gravity, commence an article with the imposing sobriquet we have placed at its head. We are, however, and we intend to keep, in sober earnest throughout this discussion while upholding the integrity of the Society and its labors, and in commending to the universal family of mankind, where space and opportunity serve, so laudable an example in raising up and improving one of the choicest gifts which Heaven has vouchsafed to fallen man with which to enrich and comfort himself, as well as to promote a refined and genial taste in the development and improvement of animal life.

"Well, truly," says one intellectual reader, and man of acres, "this is a great business for an agricultural paper of high pretensions, scientific, and otherwise, to go into a chicken discussion, as if it were really of any consequence above the attention of serving women and boys away with such nonsense!"

Softly, good friend. Have you never talked politics; dawdled away hours of time in various kinds of nonsense; discussed frivolous subjects time and again, and spent dollars in what you knew would prove a waste, or worse than a waste, of the whole amount invested? Yes you have—own up—confess the truth, and hear us patiently; for we will open your eyes before we have done; and if not a convert, you shall acknowledge that the science of poultry rearing and keeping is worth the study of every one, who has a space of ground sufficient to hold, and time enough on his hands to care for them.

It is within ten years past only that public attention has been awakened to the true value of poultry as an article of domestic stock, or as creatures of sufficient merit and beauty in themselves to render them worth attention beyond the rude call of the clowns of the barn-yard, or the pence-saving economy of the common housewife. In the multiplied objects, however, which increased intelligence and luxury are continually adding to the demands of country life, the resources of the poultry yard have been drawn into active requisition. The various species, kinds, varieties, and tribes of the whole domesticated feathered world have been examined,

their merits canvassed, and their subjects appropriated to the use, pleasure, and amusement of our people, to a degree certainly never equalled since our country had a population. As a matter of taste they have become a branch of the fine arts—"high art," poor Haydon, in his enthusiasm for art-progress, would have called it.

There is as much science, taste, and art in breeding poultry "to a feather," as in breeding a horse to the highest racing or trotting speed, and to our notion, quite as useful to the world at large—and, in their consequences, vastly less productive of the questionable commodity of "fast" men, than the latter pursuit. We have sat at the dinner table where grave and reverend gentlemen sipped their wine and bobbed their heads towards each other with the most potential dignity, and where wine vaults, the years of their vintage, and their manner of keeping, were discussed for hours together, and not a single valuable idea eliminated during the whole sitting; and if, in place of such a bore, the company could have adjourned to a well-bred poultry-yard, and discussed the merits of its several inhabitants, with the taste and intelligence which they deserved, each one would have been the wiser in head, and better in stomach and body for the transition.

Claiming, therefore, that poultry are worth the attention of thinking people, we at once declare in decided favor of the recent formation of the National Poultry Society, and class it among the beneficent institutions of the land.

"But," says our unsatisfied auditor, "why put BARNUM at the head of it, and thus stamp it a humbug of the first water; have the show at his Museum, among the Catamounts, and Kangaroos, and disgust all sensible people with such a beginning?"

"Well, my good sir, let BARNUM be a humbug, if you will have it so. But when BARNUM humbugs the public he has the manliness and honesty to let them know how they are humbugged—so they have it as cheap as he gives it. And we would like you to tell us how so cheap, efficient, and convenient a plan could have been got up for the late poultry exhibition as he proposed and carried out at his Museum? It cost the exhibitors next to nothing; saved them much trouble; he paid the premiums all out of his own pocket, without cost to any one; gratified the public; and if he made money by it, it was because he was so situated he could do what no one else could accomplish. Now where's the humbug or wrong about that?"

"I see. You are determined to have the argument all your own way. So I may as well sit quiet and remain a listener."

"Not altogether so, my old friend, but as you have condescended to have a little reason on the

subject, we shall take pains to have a conversation—or if you so consider it—an argument, at a future hour; for we have so many calls upon our time at this moment, that with your leave, the subject will be postponed till another day, when, not BARNUM, but poultry, in its merits as a valuable branch of domestic stock, a subject of taste, and a department of the fine arts, will be the order of discussion.

THE INDIAN CORN FIELDS OF THE WEST.

Now that American grain and provisions are bringing a high price in the Atlantic markets for export, it is cheering to contemplate the broad extent of country which we have to produce them.

While in Ohio recently, we selected three ears of corn, a fair average from a large crib, the product of a field near by. The owner told us that he usually planted his corn four feet apart each way, and never wanted more than three stalks in a hill. Thus planted, and the corn well tended, he seldom got less than sixty to eighty bushels per acre, on good corn land; on rich bottoms frequently more. Knowing the proneness to overrate these things, we shelled and weighed the kernels on these three ears, and we are certain they were not over the average of the crib, in size. The weight of the corn, on the three ears was 344 ounces, or 21 pounds. The production of an acre, supposing every hill to produce three stalks, and one ear on each, the hills four feet apart, and 2724 of them on an acre, will be 104.50-56 bushels. We have seen corn grown much thicker than that, and produce well, but as the great western corn is a gross feeder, both in the roots and the stalk, it should never be crowded. One hundred and sixty bushels has been certified as the production of an acre in Indiana—but that is one of many thousand. We have no doubt, however, that sixty bushels, with the casualties and omissions incident to its growth, is a fair crop, on good corn lands in the Ohio and Mississippi valleys, below 41 north latitude, and north of the Gulf of Mexico. This may scarcely be believed by those who have only witnessed the stunted growth of our northern corn, yet where it is all but spontaneous, as at the West, the capacity of that broad region in its production is almost incalculable. It would properly cultivated, bread the world!

For the American Agriculturist, we have a KEPPLE EGGS, No. 11, which has been found out of the nest, but at least the triumphant cut-cur-dar-cut, which so often greets my ear from the poultry yard, assures me that its inhabitants are busy in imparting their wealth to us who have fed and sheltered them.

tered them through the winter. The nice, fresh eggs for breakfast, are a most acceptable token of gratitude, and we feel no disposition to undervalue them.

But our hens, in their extreme generosity, provide us with more than we need to use at present. How shall we best preserve them for a season of scarcity? Sometimes we have packed them carefully in coarse salt, always placing the small end downwards. They have kept very well through the winter in this way, and perhaps would do so through the summer.

Recently we have adopted another method, which has proved quite satisfactory, and by which we have kept them a year. I received the recipe from a dealer in eggs. To whom he is indebted for it, I cannot say; but, I will, in my turn, give it to the readers of your paper, who may be disposed to use it.

To Preserve Eggs.—Take one pound quick or stone lime and slack it in three gallons of water. Then add one pound of salt. Put the eggs in when the mixture is cold. Look to it frequently to ascertain if the top is encrusted with lime. If not, slack a little more and add to it. A pork or wine barrel is best for the purpose.

It is necessary to be particular that the shell of the egg should not be cracked. If it is, the lime hardens the yolk, and renders it unfit for use.

A. H.

Hazelwood.

HARVESTING CORN.

We published in No. 27, a series of questions from Mr. T. R. JAYNES, JR., (the printer by mistake set the name Jones,) and we have received several replies from correspondents, giving a particular description of their methods of harvesting corn. We have put these aside to the appropriate season for the discussion of this subject, when it may be worth while to take up, the time of cutting, the relative advantages of "topping" the corn or cutting up the whole stalk, &c. We are obliged to our correspondents for any thing they write on this and other subjects, though we find it impossible to crowd into our columns all communications we receive. Writing down one's views always benefits the writer, even though the sheet should be consigned to the flames as soon as written. It helps him to think methodically. We will, however, give here one of the letters referred to above, and defer the others.

For the American Agriculturist.

ANSWERS TO INQUIRIES OF THOS. R. JAYNES, JR.

1st. **Cutting up the Corn.**—We will suppose the field to be square with the cardinal points.

Commence say near the north-east corner, at the fifth row from the east side, and walk in from the north side to the fourth hill. Grasp the whole of that hill a little above the ears, by the left hand, and with one blow from the knife in your right hand, cut off all the stalks just above the ground, and stand them up carefully against the north side of the hill before you. Then go to the south side, cut up a hill and stand it up in the same manner on that side; then turn to the west, and place a handful of stalks on that side of the standing hill; and do the same on the east side. Now grasp a hill and cut it off, then another and other, until your left hand is full; then step to the shock and set up your handful. So go on round and round the stock until its base is three feet in diameter; the top will not be half that. Bind firmly near the top, and the shock will shed rain well, and stand for months if you wish.

Straw is better than corn stalks for binding, but the latter are so much more convenient, that nineteen-twentieths of the corn in Western New-York is bound with them.

Pick up any stray ears that may fall from the stalks and crowd them into the side of the shock. The way I have planned it, nine rows of corn make one row of shocks; but the number of hills it would be best to put in a shock, depends, of course, on the size of the corn. If winter wheat is to follow the corn, as is often advisable, put fifteen rows of corn in one row of shocks, making a greater number of shocks in a row, and then you will have good-sized plow lands between the rows of shocks.

2d. **Gathering the Corn.**—When the grain has got dry and hard, take a jack-knife, and crowding open the bottom of the shock cut off the hill left standing. Lay the shock down on one side, unbind the top, and take a comfortable seat on one side of the pile of stalks, and if the weather be pleasant, you have the most agreeable work of the season before you.

Husk so as to leave the husks on the stalks, and when you have got your lap full of them, bind them into a bundle and throw it aside. Put all the bundles made by two shocks into one shock and bind it firmly at the top. If my stalks are dry, I draw them into the barn immediately after husking, and they keep well and make good fodder for cattle. If left out, they should be made into stacks, not exceeding ten feet in diameter, though some leave them in shock until foddered out.

The advantages of our Northern practice are these.

1st. The ground is left beautifully clean for the plow.

2d. The stalks make much good fodder, and what are not eaten, soak up the juice of the stable or yard and make good manure.

3d. The cobs retain less dampness; and the corn can be husked as rapidly as by any other method.

4th. I should say a man could cut up fifty per cent. more corn than he could "top."

M. HURLBERT.

Arkport, Steuben Co., N. Y.

Answers to Mr. HURLBERT's apple question will be given in a week or two.

SOWING CORN FOR FODDER.

As spring is upon us, it is reasonable to suppose that every practical farmer is laying out certain grounds for his various crops; and as the period in the history of agriculture has arrived when all farmers must economize, by putting in those crops which will most remunerate him for his labor, as a means to effect this end, allow me to call the attention of practical agriculturists to the subject of sowing corn for fodder.

Last spring, I sowed about three acres of corn, intending to cut it green for soiling, but owing to the favorableness of the season for grass, but one acre was cut—the other two was cured for fodder. I have no doubt the produce from the one was equal to ten acres of ordinary grass made into hay. The best way to raise it, is to plow and harrow the ground as if for corn or potatoes; then start the plow and let a man or boy follow and drop every other furrow until the piece of ground is completed; then run the roller over it and it needs no more attention. We put three and a half bushels of seed to the acre. I would prefer putting it on a piece of ground that was not to be seeded, in order to save labor in the curing. All that would be necessary is to cut and shock as other corn, and let it stand until dry, then bind it in sheaves and haul it to the barn or shed, and salt it. Cattle eat it with great avidity, and milk better than when fed on hay. We propose putting down from ten to fifteen acres this spring, and calculate to save twofold by the operation. First, in curing hay there is almost always difficulty in procuring men even at the highest

wages. Second, instead of mowing from forty to fifty acres we will have them for pasture, which does not impoverish the land like mowing. I think there is no crop which will pay better than sowed corn. Let our farmers try it.—*Delaware Republican.*

TRANSPLANTING SHADE TREES.

The following article is from a practical nurseryman, who speaks from experience—and contains some good hints. We have another article from the same source, on the "Diseases of Fruit Trees," which will appear soon, and we hope the writer will, as he hints he may, continue to give to others the results of his own long experience. But read his communication:

For the American Agriculturist.

I know of no subject that should be of such general interest, and so worthy of general attention, and yet so universally neglected, as the setting out of ornamental shade trees, along the avenues, walks, and highways of our country towns. No person of good judgment and correct taste will deny the truth of my introduction. Neither do I know of any investment of an equal amount of funds—as judiciously and carefully expended as the merchant does in the selection of his stock—that will pay better in the improvement of property, in the satisfaction, comfort and contentment to be derived in the enjoyment of their growth, thrift and success. To make home pleasant and attractive, is a study worthy of any mind, however aspiring or lofty.

There has been much attempted, sometimes with success, oftener with mortifying failures, particularly with the novice; and the reason is obvious. It is to save the paltry shilling temporarily gained by employing cheap hands that will undertake for a trifle less, what they really know but little about. I have known common swamp trees furnished, set out, and warranted to live, for fifty cents a tree, the common price for a good nursery plant as it stands in the nursery. Now there is nothing more ridiculous than this guarantee to *live*; just as if the seller could insure life against his own ignorant planting, severe drought, accidents by the cattle droves, and against the thousand and one mishaps to which trees as well as human beings are liable. To warrant a tree to *live*, is the greatest possible injury you can inflict upon the purchaser of trees, for the simple reason that he feels no kind of responsibility or interest in their safety, and consequently neglects and leaves to others what needs his own personal supervision and care.

But such trees as I have seen disposed of in this way, I should want warranted to *die*. Not that I would entirely reject all our native forest trees. Not at all. There are many of them that are fine, and with care succeed well. The Sugar and Scarlet Maple, Linden, Horse-chestnut, Elm, and the Tulip tree or White-wood as we commonly call it—esteemed in about the order named—are among our finest native trees, valuable for transplanting. But I would say that in removing them, by all means employ the hand that will do it the *best*, and not the *cheapest*.

With a shrewd eye to form, symmetry, and habit of growth, choose your plants from open and exposed situations on upland, and not in a swamp or copse of wood where the plant has had no chance for spreading its branches. Now let the digging up process be done in the very best manner. No after culture will compensate for, or begin to repair the mischief done by careless and slovenly lifting.

Don't lift your tree with a crowbar and a yoke of oxen, but dig a trench entirely around it, and far enough off to retain the small fibrous roots—the life and soul of the tree—then undermine the tree by digging below the roots, so that the great body of dirt will have room to

crumble away into the trench, and you will find your roots in order for sustaining the plant in future. But I have never known this process alone to answer for the *Tulip tree*. I have never seen this tree removed in the ordinary way and grow, it invariably dies, at least as far as my observation extends. The tap-root of the *Tulip tree* is a very important root, almost the whole life of the tree, as a general thing out growing the other roots, and growing quite straight down, so that it cannot be removed by any reasonable digging. This will readily account for the difficulty of transplanting a tree of this species of much size successfully. Now to the proper way:

Select twice the number of trees you think you will need from among those about half grown to the size you wish them for removal. Choose handsome trees, in an open situation. Choose a time when there is easy digging if possible, and with a good steel spade dig down only on one side of the plant till you reach the *tap-root*, about 8 or 10 inches from the surface of the ground, at any rate below the branching roots. Clear away the dirt, and with a saw cut off the tap-root twice, sawing out a piece full two inches long to make sure work of it. Replace the dirt, marking all plants thus treated, and leaving them to stand where they are three or four years, or until you wish to remove them. Then go home and make a memorandum of your work, how and when done, (April, May or June,) not forgetting to credit the *American Agriculturist* for the little piece of information that enabled you to remove successfully one of the most beautiful native shade trees within your reach.

But my chapter is ended, and my story only begun. You shall hear from me again, giving a select list of ornamental shade trees of the nurseries, and the reason why they generally succeed better than wild trees—the proper manner of setting out, &c., &c. W. D.

Morristown, N. J.

For the American Agriculturist.

TURNIPS FOR COWS—SUPER-PHOSPHATE.

I NOTICED an article in the *American Agriculturist*, (No. 2 of present volume,) respecting the value of turnips for cows giving milk. With all due respect to the writer, I would say that his experience differs very widely from mine. That there is a very great difference in value of the different kinds of turnips for feeding, any farmer of the least observation who has ever tried them must be willing to admit. My experience with the different kinds is somewhat limited. I must confess, however, I have tried the Swedish, the common white flat, and a variety called the yellow Aberdeen. For fear of being too lengthy, I will only give my experiment with the last-named variety, which I consider superior to the common white, yet not so valuable as the Swedish turnip. Last fall I gathered from about one-third of an acre of ground, 220 bushels of as fine turnips as ever grew. When grass failed, and I was obliged to commence feeding my cows on fodder, I gave to each cow one-half bushel of turnips each day. My cows were confined in a yard, and not permitted to go out except to get water. Their food besides turnips was corn stalks of a very poor quality. The cows had given milk since last May, and were nearly dry when I commenced feeding the turnips. They began in a few days to increase in their milk, until they gave nearly as much as when they were on fresh pasture. Without wishing to boast, I will give you the amount of butter we have sold since the first day of January last, being what two cows have made since that time, over what we have used in our family which consists of six persons. The amount sold since January 1st, is 31½ lbs. of as nice yellow butter as could be made from the same cows in the month of May. Besides this we have sold several gallons of milk to one of our neighbors. The cows have kept in fine con-

dition during the whole of the time, without any grain at all.

I have fed a good many turnips to my horses, and consider them worth half as much as oats for horses, fed once a day with other grain.

As a table turnip the yellow Aberdeens are preferable to the common white turnip.

These turnips were raised on very poor land, which had a dressing of super-phosphate of lime, at the rate of 500 lbs. per acre. They were sowed in drills, fifteen inches apart from drill to drill. If you would publish an analysis of the different kinds of turnips, showing their value for feeding as compared with carrots, beets, and parsneps, you will much oblige a subscriber to your valuable publication.

I made several experiments with guano, bone phosphate, and mineral phosphate on wheat last fall, and if you desire I will detail to you the result, if life and health be spared until harvest. Have any of your correspondents ever tried the mineral phosphate on corn, if so I should like to hear from them. D. S. GRAY.

Beltsville, Prince George's County, Md.

We shall be glad to receive the details of the experiments upon wheat. We prefer farmer's experiments to analyses, though chemical analyses are valuable as suggesting experiments.

We have omitted in the above communication, as we do in all others, to mention the name of the manufacturer of the super-phosphate. There are in the market several articles under this name which we consider equally good, if honestly made. See another column for our opinion of super-phosphate.

DIRECTIONS FOR MAKING CAPONS.

The following directions for caponizing, are furnished us by a gentleman who has had many years' experience in the business. They have been published in part before, but at our request he went over them carefully, and added such particulars as he thought advisable to make them complete. We have seen dressed poultry of his caponizing, and found them very fine. Any one desiring implements for operation, can be furnished them after the Chinese pattern, which the writer considers the simplest and best he ever used.

Fowls intended to be caponized must be kept at least twenty-four hours without food, otherwise the entrails will fill the cavity of the belly, and render it almost impossible to complete the operation; besides, when they have been starved the proper length of time, they are less liable to bleed.

The chicken is taken at any age, from five days' old, until it begins to crow, or even after. Lay the fowl on its left side on the floor, draw the wings back, and keep it firm by resting the right foot on its legs, and the other foot or knee on its wing. The table with the apparatus does away with the necessity of this stooping position. Be careful that the head of the fowl is not held down, or even touched during the operation, as it would be sure to cause it to bleed. Pluck the feathers off from its right side near the hip joint, in a line between that and the shoulder joint; the space uncovered should be a little more than an inch square. Make an incision between the *two last ribs*, having first drawn the skin of the part backward, so when left to itself it will cover the wound in the flesh. In some fowls the thigh is so far forward that it covers the last two ribs; in which case, care must be taken to draw the flesh of the thigh well back, so as not to cut through it, or else it would lame the fowl, and perhaps cause its death in a few days after the operation, by inflaming.

The ribs are to be kept open by the hooks—the opening must be enlarged each way by the knife, if necessary, until the testicles, which are

attached to the back bone, are entirely exposed to view, together with the intestines in contact with them. The testicles are inclosed in a thin skin, connecting them with the back and sides—this must be laid hold of with the pliers, and then torn away with the pointed instrument; doing it first on the upper testicle, then on the lower. The lower testicle will generally be found a little behind the other—that is, a little nearer the rump. Next introduce the loop, which is made of a horse-hair or a fibre of cocoa nut; it must be put round the testicle which is uppermost, in doing which the spoon is serviceable to raise up the testicle and push the loop under it, so that it shall be brought to act upon the part which holds the testicle to the back; then tear it off by pushing the tube towards the rump of the fowl, at the same time giving it a quick *sawing* motion. Then scoop it and the blood out with the spoon, and perform the same operation on the other testicle. Take away the hooks, draw the skin over and close the wound; stick the feathers that you before pulled off, on the wound, and let the bird go.

Remarks.—If the operation be performed without sufficient skill, many of the fowls will prove not to be capons; these may be killed for use as soon as the head begins to grow large and get red, and they begin to chase the hens. The real capon will make itself known by the head remaining small, and the comb *small and withered*; the feathers of the neck or mane will also get longer, and the tail will be handsomer and longer; they should be kept to the age of fifteen or eighteen months, which will bring them in the spring and summer, when poultry is scarce and brings a high price. Take care, however, not to kill them near moulting time, as all poultry then is very inferior. The operation fails, principally, by bursting the testicles, so that the skin which encloses the soft matter, remains in the bird, and the testicle grows again. The cause of the bursting of the testicle is, that the front part of it, is more delicate and tender than the string which attaches it to the back bone—this presents the chief difficulty of the operation, for if the least force is used, while giving a *sawing* motion to the loop, in separating the testicle from the back bone, it bursts in front, and the bird will prove a red head.

Birds of five or six months are less liable to have the testicles burst in the operation than younger fowls, but they are more apt to bleed to death than those of from 2 to 4 months old.

A skilful operator will always choose fowls of from two to three months; he will prefer also, to take off the lower testicle first, as then the blood will not prevent him from proceeding with the other; whereas, when the upper one is taken off the first, if there should be any bleeding, he has to wait before he can take off the lower testicle.

The large vein that supplies the entrails with blood passes in the neighborhood of the testicles; there is danger that a young beginner may pierce it with the pointed instrument in taking off the skin of the *lower* testicle, in which case the chicken would die instantly, for all the blood in its body would issue out. There are one or two smaller veins which must be avoided, which is very easy, as they are not difficult to see. If properly managed, no blood ever appears until a testicle is taken off; so that should any appear before that, the operator will know that he has done something wrong.

If a chicken die, during the operation, by bleeding, of course it is as proper for use as if it bled to death by having its throat cut; they very seldom die after, unless they have received some internal injury, or the flesh of the thigh has been cut through, from not being drawn back from off the last two ribs, where the incision is made; all of which are apt to be the case with young practitioners.

If the testicles be found to be large, the bamboo tube should be used, and it should have a strong cocoa-nut string in it, for small ones the silver tube with a horse hair in it, is best.

When a chicken has been cut, it is necessary before letting it run, to put a permanent mark upon it; otherwise it would be impossible to distinguish it from others not cut. I have been accustomed to cut off the outside or the inside toe of the left foot, by this means I can distinguish them at a distance. Another mode is to cut off the comb, then shave off the spurs close to the leg, and stick them upon the bleeding head, where they will grow and become ornamental in the shape of a pair of horns. This last mode is perhaps the best, but it is not so simple and ready as the first. Which ever mode is adopted, the fowl should be marked before performing the operation, because the loss of blood occasioned by cutting off the comb or a toe, makes the fowl less likely to bleed internally during the operation.

It is very common, soon after the operation, for the chicken to get wind in the side, when the wound is healing, between the flesh and the skin; it must be relieved by making a small incision in the skin, which will let the wind escape.

Those fowls make the finest capons which are hatched early in the spring; they can be cut before the hot weather comes, which is a great advantage.

Never attempt to cut a full grown cock; it is a useless and cruel piece of curiosity. I have never known one to live.

The first efforts at acquiring this art should be made on dead subjects; this will save the infliction of much cruelty.

Be not discouraged with the first difficulties; with practice they will disappear; every season you will find yourself more expert, until the cutting of a dozen fowls before breakfast will be a small matter. The best time for operating is early morning.

It may be well to give a warning against becoming dissatisfied with the tools. A raw hand, when he meets with difficulties, is apt to think the tools are in fault, and sets about to improve them and invent others; but it is only himself that lacks skill, which practice alone can give. I have spent money, besides wasting my time in this foolish notion, but have always found that the old, original tools, which came from China, and where this mode of operating was invented, are the best.

Take care that the tools are not abused by ignorant persons attempting to use them; they will last a person's life time if properly used; but if put out of order, none but a surgical instrument maker can repair them properly.

The object of giving publicity to this, is to have the markets of Philadelphia and the other cities of the Union, well supplied with Capons; they have ever been esteemed one of the greatest delicacies, preserving the flavor and tenderness of the chicken, with the juicy maturity of age. In the Paris and London markets, double the price of common poultry is obtained for capons.

Considering the abundance and excellence of poultry in the United States, it seems surprising that the art of making capons should be almost entirely unknown—it is hoped that this deficiency will now be supplied. J. G. WISSAMCOX, near Philadelphia.

GUANO AT HOME

The anxiety felt in the public mind on the guano question, the discussion of probable substitutes at a cheap rate, and the temptation of present prices, induce us to still pursue a subject so fraught with interest to the agriculturist. Though guano, at half its price, may not be obtained in illimitable quantities, there are many substitutes of a value nearly approaching it, which may be available at our very doors. Its economical qualities are extreme portability, high solubility, and cheapness, from its being useful only for the land, and therefore having no great competition from the manufacturing classes. For portability, we do not know its equal. Most manures contain vast masses of

inapplicable material. We hardly know any perfectly free from useless compounds, or from water. They are bulky or heavy, for instance, in proportion to the fertilizing material. Chemistry has shown that on ordinary cultivated land, phosphoric acid and ammonia are amongst the principle means of obtaining a crop of almost any kind; and though it would not argue that either carbon or lime, or possibly potash, could for ever be dispensed with, still, they are the leading features of all good manures. And there are few manures which can be purchased, which are holding their elements so free as to be directly assimilated—ammonia ready formed and bone earth very finely disintegrated; (but most of them have to change) and yet so safely held that ordinary preservation will prevent their dissipation and loss.

Though we are not sanguine as to any real substitute for guano, equal in fertilizing elements, illimitable in quantity and for one hundred shillings per ton, we say we still think we have home resources of vast agricultural value. We allude not here to the sewage of towns—immense as is the value which they possess—because we think we know not, at least as yet, sufficient to say which process shall be applied to every town in the kingdom with its black, stagnant, poisoning effluvia stagnating and destroying all around by fever and cholera, and a thousand other unsuspected and unseen diseases.

Attention has been directed, to our internal resources in various ways, from cattle bones to locked-up coprolites; but an idea of the origin of guano will at once point out to us some sources of partial supply. The guano islands contain 27 millions of tons of guano, or 967,680 million ounces. Vast as is this quantity, it might be deposited by 409,899 birds, if each voided only one ounce of excrement per day, in say six thousand years. And this is all decomposed fish—first, with all the gelatine dissolved out to build up the bird structure; then the bone earth finely pulverized by the process of digestion, assisted by the waste; the urinary or ammoniacal discharge of the birds all incorporated in the dung, and this denuded of moisture and a little reduced by fermentation under a hot sun and in a rainless atmosphere. Rievera saw the dung itself, from being white, change color, during his survey of these islands by the process of fermentation.

And have we no cheap fish, no refuse? and have we no chemical agent which can imitate the sea-bird's gastric juice, to reduce the fish and refuse to some portable, some concentrated, and some cheap manure? Let it not be supposed we are puffing Pettit's process of drying and rendering soluble in sulphuric acid, or Green's cheaper and more simple process of making fish manure; but we have vast amounts of cheap fish and of fish refuse and waste, which are of immense agricultural value. Every fishing town witnesses the most disagreeable of all sea-side scenes—heaps of fish entrails and dead dog-fish thrown sweltering on the sands, and offending the senses both of smell and taste, in a degree which it is surprising the "spawners" submit to for a moment.

For more than 40 years, fish have been used as manure. The sticklebacks, which abound in the slow streams or rivers in the marshes, are so numerous as to sell for as little as eight-pence per bushel; sprats have been successfully used in hop-grounds in Kent. The refuse of the pilchard fisheries in Cornwall have long ago proved an excellent manure. It was even calculated by Mr. William Young, of Invergie, that the refuse of the herring fishery of Scotland alone, if preserved and made into compost—the bulky nature of making in his day—they would suffice to manure 3,600 acres of land.

Dr. Apjohn, in a recent paper before the Royal Agricultural Improvement Society of Ireland, and referred to at the English Society last week, shows the agricultural value of fish to be very great. He analyzed the haddock and the whiting, and found that the former contained 3.53 per cent., and the latter 3.43 per cent., of nitro-

gen, and that dried, they contained respectively 13.76 per cent., and 14.43 per cent.

He calculates that abstracting the oil, which is worth in some fish a considerable sum, drying the fish, and treating with sulphuric acid, the sprat and the herring, though worth £3 per ton, are more calculated to make fish guano than either the haddock or the whiting, which with refuse can be had at half that price.

He gives us the analysis of a specimen of the fish guano prepared according to Pettit's plan, which he had analyzed, and the constituents are many of them of great agricultural value. They are as follows:

Water expelled by a heat of 212 degs.	8.06
Sand	0.33
Oil	2.40
Organic matter	50.72
Super-phosphate of lime	9.85
Sulphate of lime hydrated	19.62
Sulphate of magnesia	0.71
Sulphate of potash	2.05
Sulphate of soda	2.42
Chloride of sodium	1.12
Sulphate of ammonia	2.72

100.00

The per centage of sulphate of ammonia, or of ammonia in any form, will at once strike those acquainted with the valuable parts of guanos, but it is considerably understated when calculated as nitrogen; for though the saline ammonia is only about 0.67 per cent., the ammonia equivalent to nitrogen of organized matter amounts to 9.46 per cent., in all giving 10.13 per cent. of ammonia. The question occurs, does this stand equivalent to 10.13 per cent. of ready formed ammonia? This we must see experimentally tested; but we must also bear in mind that if decomposition is required to develop the ammoniacal contents of the fish guano, the phosphate is more soluble than it is in the natural guano. In the latter it is simply bone earth or finely comminuted phosphate of lime; in this it is the super-phosphate, arising from a small quantity of free sulphuric acid. Dr. Apjohn estimates the value of the constituents thus:

Ammonia	6.00 pence per lb.
Bone phosphate	0.75
Gypsum and accompanying sulphate	0.16
Bi-phosphate	3.75

Giving the fish guano as worth £9 10s. 6d. per ton. He applies the same tests as to price to Peruvian guano, and it is worth £10 18s. 6d. per ton.

These facts alone, without either condemning or recommending Pettit's, or Gaudier's, or Green's process, show that we have the elements at home of making some not very despicable substitutes for guano.—*Mark Lane Express.*

ELASTIC STEEL DIGGING FORKS

AN ENGLISHMAN CLAIMS THE HONOR OF THIS YANKEE INVENTION.

At page 9 of our current volume, we recorded the fact that Mr. HENRY PARTRIDGE, of Midfield, Mass., was the first inventor and manufacturer of the "Elastic Steel Digging Forks." But it seems from the following article, that a Mr. PARKES, of England, now very modestly claims the improvement. We should be glad if Mr. P. would inform the public when he commenced these improvements. We opine it was soon after and not before the opening of the Crystal Palace in London, when the American Elastic Steel Fork, manufactured in Massachusetts, was first exhibited to the British public. These unquestionably were their first models to work from.

London, Dec. 5, 1853.

Agreeable to your request, I proceed to describe to you the origin of steel forks for digging manure and other purposes, and the ad-

vantages to the consumer which they possess over every other implement of the kind. I have for many years been tool-maker for the majority of the London market gardeners. My first effort to serve them was by improving their spades and hoes; the improvement in the spades consisted of plating the front side, or upper surface of the spade, with cast steel, so as to impart to the implement the property of wearing itself to a knife edge and to a peculiarly bright surface, which scarcely any soil would adhere to. My next effort to improve this article was to shape the iron and steel so as to produce a solid plate or blade, gradually increasing in strength from the edge to the center, and again wedge-like from the edge to the top or shank, which places the weight of the implement so near the hand, that, although it possesses great weight and force in its downward blow, to cut through roots or turf, it does not rise or lift heavily. And there is also a novelty in the mode of joining the wood and iron part of the handle, as you will see by the one which is now exhibited (No. 1.) Instead of the iron covering the wood, as in the usual mode of construction, the wood covers the iron; and wood being a non-conductor of heat, comparatively with iron, the implement is much pleasanter to handle during the cold of winter.

My next attempt was to improve the three-prong dung-fork then in use. Having made some to pattern supplied by Messrs. Fitch, of Fulham, good in shape, but the prongs formed of $\frac{1}{2}$ round iron, tapered a little and pointed, I was dissatisfied with them, as being cumbersome and heavy. I then conceived the idea of making one of steel, sufficiently light and well-tempered to be elastic; but being aware that the prong of a fork would be tested far more severely than sword blade, bayonet, rapier, or any thing of the kind, I determined upon selecting a good quality of cast steel, and tempering it as skillfully as my many years of experience would enable me to do, and to make the prongs of such a shape that the end section should be an oblong square, as shown by No. 2, now exhibited, thus offering the greatest resisting power to the strain occasioned by lifting a weight of dung or litter, and giving the more flexible elasticity in the direction that the fork was likely to become wedged or expanded, and was eminently successful—so much so, that Mr. W. Fitch subsequently told me that his man had then a fork in use which he had taken to London with the dung-cart every day for two years, and that it had never cost him one penny in repairs—in contradistinction to the iron forks, which, when in regular use, cost threepence every fortnight at the blacksmith's shop for pointing—and, to use the man's own expression, it was at that time the best fork that ever was stuck into a pit of dung. I next saw the desirability of making a four-prong fork, for decomposed dung, compost, short litter, and various other purposes. Here arose the difficulty. I had been substituting a fork made of 14 lbs. of steel for one made of 24 lbs. of iron; and, to make this good enough to stand its work at such a weight, I had seen the necessity of making the fork from one piece of steel, without incurring the risk and uncertainty of welding or joining prongs together. Now, in case of a three-prong, this was very simply and readily done, by cutting a piece of steel and partially dividing it into three parts, and then driving out the two outside parts, so as to form it into the shape of a crucifix. The three parts were then drawn out under a till hammer to the desired length, and strength to form the prongs, and the outsiders or arms of the cross bent down again in the required shape for a fork. But to form a four-prong fork was altogether a different matter. The difficulty was at length overcome in this way: A piece of steel was cut and divided up the middle, and then extended, and the ends partially divided; the two ends were then drawn out under a till hammer, extending the two prongs; the division was then completed, and the two inner prongs forced down into their place. When this difficulty was overcome, and

we were able to forge any number of prongs from one piece of steel, subsequent experience has proved to me that forks of any given number of prongs (as the nature of the land may require) are the most efficient digging instruments, and the most durable. Steel being a material susceptible of crystallization, is necessarily preëminently durable by crystallization; and such durability is impaired to a very trifling extent only by the subsequent tempering, which imparts elasticity. The elasticity of the fork proves to be singularly advantageous to the operation upon the soil. When the hardness or adhesiveness of the soil, or the intersection of roots, offer more than ordinary resistance, and more pressure has to be applied, as soon as the release takes place the prongs spring forward with sufficient force to disseminate the soil in thousands of particles; or when the workman strikes a clod with the fork in an oblique direction, the prongs—possessing all the vibrating power as seen in the tuning-fork—will disseminate the soil into the minutest particles. It will be obvious that the fine-pointed prongs (as No. 4) must penetrate the soil, under any circumstances, much easier than the edge of a spade, however sharp; and experience has proved to me that there is not any soil in this country—when ordinarily moist, as in the digging season—but will hold together sufficiently to be raised up and turned over by this implement. No. 5 is sufficiently strong for a most adhesive soil. No. 6 is adapted to sub-soil digging, and is capable of breaking up concrete. A fork of the same weight as No. 6, with flat prongs, or say these prongs reversed, is best adapted for a soil where boulders abound. A fork of the shape of No. 6 holds the boulders between the prongs too firmly when they happen to be forced in. No. 7, with either four or five prongs, is best shaped for digging potatoes; the fine-pointed prongs pass through the soil with such facility that it induces a quicker motion of the workman's hand, consequently has more opportunity of bringing all bulbs and fibres to the surface. The old-fashioned flat-pronged potato fork brings the soil forward too much, and buries the rubbish, and, I am quite sure, will soon go out of use. I had a laborer, three years ago, who dug one acre of potatoes in seven days—the land in a very foul state, which he left clean and apparently in fine tilth—with a fork of the precise shape and weight as No. 7. His mode of working was as follows: With the fork he flung the potatoes out all over the surface of the land, not stooping to put his hand to them at all, and with a dexterous movement of the fork he places the haulm and couch grass on one side. He had two children to collect the potatoes into baskets; and in the evening of each day he would collect the rubbish together, passing his many pronged fork over the entire surface, and left his land as neat as a well-worked garden. No. 8 is a solid bright cast steel draining or bottoming tool, a little more than half the weight of other tools made for the purpose. This tool is used in a four foot drain, at a time when the cutting is already three feet four inches deep; and the workman has only room to stand with one foot placed behind the other, and has to lift the earth frequently above the level of his own head. Hence the necessity of a light tool, combined with the greatest amount of strength; and the demand made upon you by the public for these implements will show how they are appreciated.

FRANCIS PARKES.

Birmingham.

CLAIMS OF AGRICULTURAL PATENTS

FOR THE WEEK ENDING MARCH 21, 1854.

GRAIN AND GRASS HARVESTERS.—Henry Green, of Ottawa, Ill. Antedated Sept. 21, 1853; I claim, first, the V-shaped space or zig-zag shape of the rear of the sickle teeth, or the equivalent thereof, the angles of which press the substances back which collect upon the fingers, and prevent them from clogging the sickle. Second, extending the rear ends of the sickle teeth back behind the sickle bar whether made

as represented or broader, or extended back at a point.

Also sharpening said rear ends so as to cut off any stalks, grass, etc., which may collect upon the fingers between the sickle and stock.

Third, terminating the sickle stock at the inside of the rail, and fastening them together, as described, thereby permitting the sickle and stock to travel near the ground and parallel with it, while the rear end of the carriage is carried so high as to clear the grass or grain cut at the previous swath.

HARVESTERS.—P. H. Kells, of Hudson, N. Y.: I claim laying the bar which carries the cutting teeth, ranging with the guide roller and perpendicular to its side face, when the axis of said roller is parallel to the axis of the driving wheel, for causing the cutter bar to conform to the surface of the ground passed over and for the prevention of accidents to the cutting teeth as set forth, said bar being on the gearing side of the machine.

CONCAVES OF CLOVER HULLERS.—Thomas Carpenter, of Manlius, N. Y.: I claim the manner, as set forth, of threshing or clearing the hull from the berry of clover seed, viz., by passing the seed between two cards, as described, one of the cards being attached to the surface of a cylinder, and the other attached to a concave surface, so that the wires of the cards are in contact. The cylinder being revolved while the concave is stationary, the hulls are rubbed off without danger of cracking the seed, the whole constructed as described.

DEVICES FOR PRESERVING HEN'S EGGS IN THE NEST.—C. V. Ament, of Dansville, N. Y.: I claim constructing a hen's nest with two peculiarly constructed and arranged chambers, which communicate with each other through a hole in the center of the nest, and self-adjusting false bottom under the same, the upper chamber being provided with a suitable nest and a number of false eggs for the hen to set upon; and the lower one is provided with a soft-cushioned surface for the eggs to fall upon, which is made of such shape that the real eggs, as they escape through the false bottom, are caused to roll gradually towards the edge of the bottom, and remain there until removed. The whole being constructed and arranged as set forth.

SEED PLANTERS.—David Wolf, and Herman Wolf, of Lebanon, Pa.: We claim the combination of annular, revolving, perforated plates with curved grooves on the under side thereof constructed as described.

GRAIN THRESHERS.—J. L. Garlington, of Snapping Shoals, Ga.: I claim the employment of a vertical revolving adjustable and springing disk, made elastic by means of a spring bearing against the end of its shaft, and adjustable by set screws which pass through the ends of the spring, and throw it into action to a greater or less extent, according as they are turned; and having a series of beaters set tangentially to its axis around its face, and another series placed radially round its periphery, in combination with a stationary concave, having a series of stationary strippers arranged tangentially to the axis of the revolving disk on the inner face of one of its sides directly under the passage where the grain is fed in, and another series of stationary strippers placed radially for a short distance round its inner periphery; the whole being constructed, arranged, and operating as set forth, for the purpose of effecting the objects specified.

MACHINE FOR DISTRIBUTING TYRES.—Victor Beaumont, of New-York city: I claim, first, the combination called distributing channel of the channel-sides, the levers and slide, with two springs, and the lever and rod, or their equivalent, as described.

Second, the combination of distributing and receiving channels, with disk and ring, and eccentric shaft, or their equivalents, by which the distributing and receiving channels are brought into contact along a curve, the last element of which curve is perpendicular to their faces of contact, as described.

Horticultural Department.

THE LADIES' FLOWER GARDEN.

We wish it were possible to transfer every lover of flowers among our fair countrywomen, for a few moments to England, to gaze upon the exquisite gardens and *parterres* which adorn that beautifully cultivated land. They would find many of these to be exquisite pictures, whose tone and coloring were kept up from the beginning to the end of the season; for as fast as one flower fades and gets out of season, in their lovely *parterres*, another is transplanted from an open pot in a garden out of sight, to take its place; and thus they are kept perfect and blooming during the whole season. But we have not yet arrived at this high state of art and luxury in this country, so we will forbear further remarks on things of such high finish, and proceed to notice such flowers as are within our reach, and which are easy of cultivation.

A few years since we passed some pleasant hours with Mr. A. J. DOWNING, at his charming home on the Hudson, and we noticed that his finely-laid-out grounds were interspersed with little patches of brilliant flowers, with scarcely an annual among them. He told us he had mostly discarded these, and in place of them substituted a few bedding plants, which he obtained every spring from the florists, such as a half dozen each of verbenas and petunias, with a smaller number of geraneums, salvias, and heliotropes, and some nice beds of portulaccas in variety. We have since learned the wisdom of this plan, and have found that a good selection would afford a succession of flowers during the season.

It is difficult to tell which names to take from the long lists, but we have found each of the following to give satisfaction, viz.:

Verbenas—The Defiance Heroine, Satellite, Magnificent, America, Rein de Jour, and the Madame de Gournay.

Petunias—Prince of Wales, Enchantress, Eclipse, Yorkville Beauty or Smithie, and Hebe.

Geraneums—Scarlet Defiance, and Princess Alice.

Salvias—Splendens Major, and Speciosa.

Heliotropes—Souvenir de Liege, and Corymbosum.

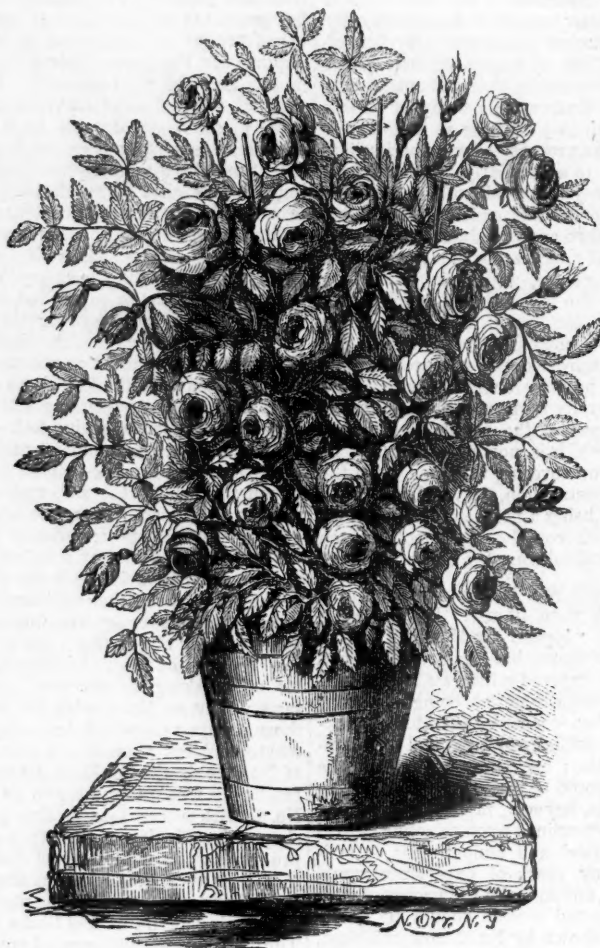
Double Feverfew.

Climbers—the Canary-bird flower, and Cobea scandens.

We love flowers so well, we should add all the varieties of Portulaccas, a few of the choicest German Asters and Paris Balsams, and a few Dahlias, such as Belle de Paris, Elizabeth, Sir F. Bathurst, Liebliche Von Elstenthall, Toison D'or, and Indispensable White. Also Lantana Ewingi, and Madam Sontag or Pearl of England, Fuschias, and perhaps others.

We have but one piece of advice to give about flowers, and that is cultivate no more than you will cultivate well. There is no sadder sight in a garden than neglected, half-starved flowers; while it gladdens the sight of the old as well as the young, to see them healthy and well developed.

A weak solution of guano (or even of poultry manure) is an excellent preparation for watering the roots of plants, either in pots or beds.



THE POT ROSE.

We present above an engraving of this beautiful rose, which we have had engraved at considerable expense for the pleasure of our Horticultural readers. The original drawing is found in the *London Florist*, which paper has given us five articles describing the method of culture under the head of "Autobiography of a Pot Rose." Two of the more practical articles will be found on pages 114 and 134 of our last volume. The *Florist* informs us that the Prince of Gardeners at the great Chiswick Show, declared the specimen from which this drawing was made to be the finest he had ever seen. It received the gold medal of the London Horticultural Society.

We present it to our readers as a model of what good cultivation and skilful pruning can accomplish; and hope the time is not far distant when our floral friends will become so familiar with the whole process, as to approximate in the training of their plants to the specimen here presented.

A handsome shaped tree, or bush, or plant is always attractive, while the finest varieties if ill shaped are repulsive. A little knowledge and a little care will combine the excellent and the beautiful in the same plant, and thus afford a double source of pleasure.

A few months ago we were attracted to a florist's window by a very handsome Pompon Chrysanthemum, which on account of its beautiful form readily sold for ten dollars, while an ordinary grown plant of the same variety could be easily obtained for fifty cents. This plant is

only an illustration of the idea we wish to impress, and that is, that whatever is worth doing at all, is worth doing intelligently and well; it pays best. This plant would sell for twenty-five dollars, while one of the same variety and age would not command more than half a dollar, and this difference mainly arises from good pruning. "Good pruning!" says a reader, "we do not know how to do that, neither can we learn from the directions we receive from books. We are told to cut off and pinch back the shoots, until the tree or shrub assumes a handsome, conical form, but never having seen or learned the process, our attempts would only result in failure."

True it is that so simple an art as pruning is not often learned even by an amateur, except he is favored with a practical demonstration by a florist in the garden, with a knife in hand.

Yet if it makes a fifty cent plant worth from ten to twenty-five dollars in the market, it is well worth making a special effort to learn, particularly when this whole process of pruning is to the amateur one of the most agreeable things connected with the care he bestows on his plants.

We hope our readers will take in hand some young roses and other plants, and by a courageous and thorough system of pruning, and pinching back the ends of the too vigorous shoots, check their growth until the feebler parts gain strength as well as beauty; we hope, we say, our readers will thus succeed in approximating if they cannot rival this beautiful Pot Rose.

WESTERN APPLES.

In an article referring to *local* fruits a short time since, we recommended their adoption in preference to others not so well known, by all who are about to plant new orchards. Our opinions were strongly confirmed a few weeks since while in the Miami and White-water Valley of Ohio, and Indiana. The wide reach of land embraced in these valleys, or rather the tract of champain country through which the waters of those rivers flow, is a rich limestone soil, intermixed more or less with a friable clay, and underlaid with a coarse limestone gravel, easy to till, and of wonderful fertility. In the early days of March, a basket of several different varieties of apples were presented us for inspection and taste. They were in good keeping, and the following are the notes which we made at the time:

Yellow Bellflower.—We have never seen this fine apple in such high perfection of size, beauty, and flavor as in this region. It is decidedly the late autumn and winter apple of all that broad region, both for the table and cooking. It is slightly sub-acid in flavor, crisp, and juicy in flesh. The color is a golden ground, with a beautiful carmine cheek, which, with its large size, makes it the perfection of an apple in appearance.

Rawles Jennet, or Never Fail.—This is peculiarly a Western apple. Medium in size, with a greenish, yellow ground, and broad, broken red stripes plashed over it. The flesh is white, juicy, crisp, slightly sub-acid, yet mild, and very agreeable in flavor. It is pipin shaped, and a good keeper.

Wine Sap.—In size, medium; deep red all over in color; pearmain shape; flesh yellow, sub-acid; juicy, mild, and pleasant in flavor. Stem short and thick; good keeper.

Black Apple.—Deep red in color, with small gray dots, full at the stem, and blossom ends; yellow, rich, and rather dry flesh; mild and sub-acid. Hardly equal to the Wine Sap.

Newtown Pippin.—This is a truly magnificent apple, double the size of the Long Island Pippin, in some instances quite equal to the Fall Pippin about New-York. It thrives successfully in that region, and is the highest flavored of either of the apples we tasted, maintaining the prominent characteristics of its parent at home in its peculiar ribbed shape, crisped flesh, and sprightly, juicy, delicious flavor; but these latter qualities somewhat *diluted*. This last characteristic somewhat appertains to all high flavored Eastern fruits which succeed at the West, owing probably to their larger growth and longer season.

Coarseness, and sometimes sponginess, or want of solidity, is a characteristic which the northern and eastern pomologist readily detects in western fruits, most usually accompanied by a dilution of flavor, particularly in such apples as he is accustomed to at home. We cannot too strongly recommend to our western friends, in all their fruit plantations, to hold on to the well established fruits of their own region for their main purposes, instead of experimenting to any extent on fruits from abroad, let their reputation be ever so inviting, provided, meantime, that their own fruits possess the qualities for which they are required.

THE CRANBERRY.

Concluded from page 38.

SINCE these varieties are not permanent, it follows that there is no certainty that the seed will produce a plant which will be similar to that from which the seed was taken. We cannot depend upon having a Baldwin apple from the seed of the Baldwin. The product may, indeed, be superior to its parent, or it may be inferior, but it will seldom be precisely similar to it. The seed of the black cranberry might produce the black, as it sometimes does. The same circumstances which gave such peculiar characteristics to the fruit from which the seed was taken, would probably give it the same. It is always safe and wise to select the best seed of the best fruit, of every description, to plant.

The question has often been asked, whether the two varieties, when brought together, would injure each other, or in other words, whether, if the black and the common oblong cranberry of the country, were transplanted into the same piece, and placed in the immediate vicinity of each other, the fruit of each would have all its original distinctive characteristics? If both varieties of vines ran together, as they naturally would, so that the dust or pollen of one would fall on and fructify the other, it is very probable that the fruit would have some of the characteristics of each variety. The inferior cranberry would, perhaps, be improved, and it is possible that the fruit so produced might be better than either alone would have been. Such is, to a great extent, the case with all accidental varieties of fruit; as when a variety of Indian corn, for example, is so situated that its pollen falls upon other varieties of the same grain, the effects are invariably seen in the different character given to the fruit of that on which it falls.

But, if our common American cranberry were intermixed with the small, or European cranberry, in the manner above described, the same amalgamation probably would not take place, from the fact that the species is different. There might possibly be an intermixture, but it would be very unlikely to occur.

The Cranberry Worm.—There is an insect which attacks the cranberry. Its history and habits are not yet fully known, though the subject is now studied so closely that they will probably soon be determined. The egg is supposed to be deposited in the blossom. From this egg proceeds a small caterpillar, which works its way through the fruit, eating the pulp and causing the green fruit to turn red prematurely and decay. It bears a striking resemblance to the apple-worm, and seems to be very much like it in its habits. This similarity has been observed by Dr. T. W. Harris, as appears by a letter from which the following extract is taken:

"Within the past two or three years, some complaint has been made of injury done to cranberries by insects. A sample of the injured fruit was put into my hands by the editor of one of our agricultural newspapers. The insects found therein were small, naked caterpillars, strikingly like those called apple-worms, or core-worms. Their habits seemed to be identical with those of these common depredators. Each of the affected cranberries had been tenanted by a single worm, which had entered, when very small, and had devoured more or less of the pulp, filling its path with its blackish excrements. Not having traced this insect to its final state, I cannot positively assert that it is the same species as that which affects the apple; but if not the same, it is probably congenial or closely allied thereto. I am not acquainted with any other insect attacking the cranberry."

Others have observed a striking resemblance of the appearance and sensitive nature of this insect to the Palmer worm.

Two different remedies have been adopted for this evil. One is to flow the cranberry ground one whole year, thus losing the crop of one season, and the other is to sow salt upon the cranberry bed, at the rate of about five or six

bushels to the acre. On plantations which cannot be flowed, the latter will probably be found to be the only effectual remedy. If what has been observed be true, that cranberries growing on or near a salt marsh are superior to any others, it is also natural to suppose this application of salt would be beneficial to the cranberries, even if it did not destroy, or prevent the ravages of this insect.

Mode of Gathering.—In this country, the cranberry is generally gathered with a rake made for the purpose, with which twenty or thirty bushels a day can be taken from the vines. But on newly planted beds, or loose sand, there may be danger that this method will injure the roots, and it will not be found expedient, in such cases, to use the rake till the plants are very firmly rooted, and have covered the ground. But raking, in the majority of cases, so far from injuring the vines, is probably a benefit to them, when no other cultivation is practicable. In Germany, the small cranberry is gathered by means of wooden combs. In England and Scotland, where they are not found in so great abundance, they are generally picked by hand.

If I have dwelt longer on this subject than its comparative importance would seem to justify, it need only be stated that the cultivation of cranberries is fast becoming an important branch of our agriculture, more than one hundred thousand bushels of this valuable fruit having been gathered during the past season, from land which, for all other purposes, would have been comparatively worthless, while the demand for it here and in England is sufficiently large to absorb all that can be thrown into the market;—that the information on this subject was much scattered and inaccessible to many, and that great facilities were at my command for extensive and accurate observation of experiments, many of which had been tried so long that I could state conclusions resting on them, with some degree of confidence.

But, as I have before intimated, some questions relating to the culture of this plant, are still to be settled by experiment, and it is possible that time and future observation may require some modification of the opinions which have been advanced above.—*C. L. Flint's First Annual Report to Massachusetts Board of Agriculture.*

THE JEFFERSON PLUM.

Turner's Florist of London for February, 1854, says of this Plum:

This exquisite new American Plum, which came into notice a short time ago, proves to be a great acquisition; it is decidedly the best of its class, and fully merits the high character which accompanied its introduction. It has the advantage of large size with beauty and excellence combined, together with a fruitful habit, and all the hardness of our common kind.

GOD HATH A VOICE.

BY ELIZA COOK.

God hath a voice that is ever heard,
In the peal of the thunder, the chirp of the bird;
It comes in the torrent, all rapid and strong,
In the streamlet's soft gush as it ripples along;
It breathes in the zephyr, just kissing the bloom;
It lives in the rush of the sweeping simoom;
Let the hurricane whistle, or warblers rejoice,
What do they tell thee, but God hath a voice!

God hath a presence, and that ye may see
In the fold of the flower, the leaf of the tree;
In the sun of the noon-day, the star of the night;
In the storm-cloud of darkness, the rainbow of light;
In the waves of the ocean, the furrows of land;
In the mountain of granite, the atom of sand;
Turn where ye may, from the sky to the sod,
Where can ye gaze that ye see not a God!

American Agriculturist.

New York, Wednesday, April 5, 1854.

SUPER-PHOSPHATE OF LIME.

DIFFERENT KINDS IN THE MARKET—HOW MADE—THE BEST KIND TO BUY, &c.

In answer to frequent inquiries, we will give a few general statements on this subject.

Super-phosphate of lime, as most are probably aware, is made by dissolving phosphate of lime in sulphuric acid (oil of vitriol).

There are three methods of making this:

1. Dissolving unburned bones, ground or broken, in sulphuric acid.

2. Dissolving burned bones, ground or broken, in sulphuric acid.

3. Dissolving burned bones, ground or broken, in sulphuric acid, and adding a small quantity of sulphate of ammonia.

The first method, from unburned bones, contains considerable animal matter, the super-phosphate made from these is the most valuable fertilizer, unless for land already abounding in organic matter.

The second kind, from burned bones, is generally better than the third, because the mineral phosphate usually contains more or less of foreign substances.

A greater portion, if not all, of the super-phosphate sold in the market, is made from burned bones. The manufacturers do not prepare bones for this purpose, but procure them ready burned from the sugar houses, where they have been used for refining sugar. The sugar refiners burn the bones away from the air, so as to preserve the animal charcoal formed from the organic part, and grind them to a powder. The sugar syrups are passed through this substance to purify them. After the substance thus prepared, (called bone-black or bone-earth,) has been used awhile, it is again burned, and again used. Sometimes it is re-burned and used several times, and then thrown out into a heap, or placed in the empty sugar hogsheads, and sold for a small sum to the super-phosphate manufacturers.

At these factories the bone-earth is mixed intimately with a portion of sulphuric acid, (oil of vitriol,) which changes the phosphate of lime in the bones (which has not been altered by the burning) into super-phosphate of lime. Sometimes the bone earth and acid are mixed by putting them in a cask and stirring or shaking them well together. Others do the mixing with machinery. This last method is preferable, since the mixing is more thorough and uniform. The heat produced by the action of the acid upon the bone, is sufficient to expel the water and leave the mass dry. This substance, thus simply made, is the commercial super-phosphate of lime. It is of a dark color, almost like powdered charcoal.

Several manufacturers claim to improve this by mixing other substances with it, such as guano, sulphate of ammonia, &c. The addition of ammonia in some form is doubtless an improvement for grain and grass crops; and on poor lands, for root crops, though on most soils, if not all, we should prefer to buy the simple super-phosphate, and add manure from the farm-yard or the compost heap. But a word about these extra substances added by the manufacturers.

Some claim to add sulphate of ammonia. Now this article is expensive; and we think we are

entirely safe in saying that five tons of sulphate of ammonia have never been purchased in this country, by all the manufacturers of super-phosphate of lime put together.

Others claim to supply ammonia from the gas works. In some recent inquiries, instituted for the purpose of ascertaining whether there were around the gas works of the city any materials that might be profitably used by our farmers as fertilizers, we could not learn that any of the ammoniacal liquors were saved by any person. We have been informed that in an adjoining city (Williamsburgh) there is a manufactory of sulphate of ammonia, but this probably does not at best supply more than enough for one manufacturer of super-phosphate. If there are other sources of the ammonia claimed to be used for this purpose, we shall be glad to be informed of, and chronicle the fact. There is, then, we believe, but one further source from which ammonia is obtained to add to the super-phosphate, and that is guano.

Several manufacturers do add more or less guano. This gives to the super-phosphate a lighter color and a peculiar odor. We shall be glad to know of a certainty, that no other substances, such as, yellow earth, &c., is added to change the color and cheapen the manufacture. As far as guano is added, the article is certainly not made worse; for at the same price per ton we prefer guano to super-phosphate for all crops, except perhaps the root crops, and old grass lands. As we have before stated, for some crops a mixture of guano and super-phosphate is doubtless better than either alone. But as we said in a former number, we advise farmers to buy the guano and super-phosphate separately, and make the mixture themselves, by thoroughly mixing the two together upon a floor.

What we recommend then is, that manufacturers should confine themselves to putting up the simple super-phosphate. This we advise farmers to buy for their old grass lands for root crops especially, and in small quantities for experiment upon other crops, and upon gardens, trees, &c.

Notwithstanding all that has been written on this subject, we consider it yet an unsettled question, whether an indiscriminate use of super-phosphate of lime on other crops than turnips is profitable. We advise every farmer to try it carefully as an experiment. It can seldom do harm, it will generally do some good. Will it pay? We have heard of several instances where it has paid, but as a Connecticut correspondent justly remarked in our last number, "nobody is interested to chronicle the failures."

Fellow-farmers let us have both sides of the question. We do not want puffs or condemnations of this or that man's manufacture. Honestly made, super-phosphate is essentially the same thing, no matter by whom manufactured. We put no confidence in this or that professed addition of other materials. We want to know the effect of super-phosphate of lime alone.

If any one makes the article from unburned bones, let him frankly and openly so advertise it. If he adds other substances let him as frankly and openly state what and how much he adds, and allow farmers to see his daily process; and we advise him to tear down all suspicious "no admittance" signs from over the door of his factory. We are no friend to secret medicines for a sick body, or for sick land. If

the physician offers us a secret pill we eschew it, and so we treat secret manures, of whatever kind.

WHAT WE ARE DOING.—We think our readers capable of appreciating a good paper, and we do not deem it necessary to imitate some of our cotemporaries—in telling them from week to week how much we are doing. It is agreeable, however, to know that our labors are valued, and it is with no little pleasure that we daily meet such expressions as those contained in the following extract from a letter, sent us by an old farmer, to whom we are indebted for several subscribers:

"I have just received, and read your *Agriculturist* of March 29; and allow me to say that I think you are not only going ahead of all other agricultural papers, (of which I take the best six,) but you are even excelling yourselves. In the number before me, I find some thirty-five columns of instructive, common-sense agricultural matter, almost all of which I see was written for your paper—I mean our paper—by its editors and correspondents. I like to show my neighbors such a paper as you weekly send me, and let them see what a treat they can have for less than four cents a week. Please send me two or three extra copies as specimens."

GUANO—HOW TO APPLY TO CORN.

A "FARMER," in *Windham Co. (Ct.) Telegraph*, thinks us wrong in our objections to putting guano into the hill with seed corn. He says, "cover it two inches with soil, and drop on the seed, and he will warrant not more than one kernel in a hundred will fail to come up." With two inches of soil over the guano, the corn may "come up," but he may be pretty sure it will not "grow up" very high or thrifty. Every little root that penetrates to the guano will be destroyed. There may be side roots enough to keep the corn alive, and support a partial growth. Guano is so caustic in its nature, that it needs to be incorporated with the soil thoroughly before it comes in contact with the roots. If applied at planting or hoeing, it should be placed at least four inches distance from the stalks in the hill, so that the corn will only receive the dilute washings of the guano.

We repeat, that experience has shown, the best course generally speaking to be, mixing the guano thoroughly with the whole soil, some time before sowing or planting. It will remain in the soil; the first roots will find but little of it, not enough to destroy them, but enough to supply their present demands; and as the roots extend farther and deeper, they will continually find new portions to supply the successive wants of the stalk and grain.

WHO KEEPS FOWLS FOR SALE?—Since the recent Poultry Shows, we have had, and are constantly receiving, numerous inquiries for all sorts of fowls. We cannot privately answer all such letters, and we suggest that to meet these wants, it will be for the interest of breeders of fowls and other animals, to advertise and particularly describe what they have to sell, giving the price, how they can be forwarded, and also stating the purity of the breed, &c. This course will bring breeders and purchasers into direct

contact, and save commissions and a variety of other expenses.

THE POULTRY CHRONICLE is a weekly periodical of 24 pages, small quarto, published in London. It is very prettily edited by a lady—Mrs. ELIZABETH WATTS. We are happy to comply with her request to exchange, and judging from the number before us, we doubt not we shall find many interesting and instructive articles to copy for our readers.

TO KILL LICE ON CATTLE.

Every man having any considerable number of cattle, cannot prevent more or less of them from occasionally getting lousy—particularly calves; but there is no apology for permitting the lice to stay upon them. As soon as discovered, take some grease of almost any kind—stale butter, hog's lard, pot skimmings, neat's foot or whale oil, and mix it with common brown or Scotch snuff—say an ounce of snuff to a pound of grease, and warm it so that it will work freely with a brush or the hand. Then open the hair of the creature where the vermin are thickest, and rub or brush the mixture thoroughly in and around wherever a louse or a nit can be found. This process will kill them effectually, as in numerous trials we have never known it to fail. If snuff be not at hand, the grease alone will answer; but the snuff renders the application more prompt, if not more effectual.

Young cattle should be examined frequently, to see if lice be upon them, particularly about the head, back of the ears and horns, on the brisket, down the twist, and just above the root of the tail. These are the places where they first congregate, and if early found will be easily exterminated by applications of the grease on those places alone.

Mercury, in any shape, should never be used. It frequently salivates animals when applied, and is sometimes fatal to them. Tobacco juice is not more effectual—hardly so much so, indeed, as grease—and if applied strong, and in quantity, is apt to sicken the animal; whereas grease, with the small quantity of snuff in it, prescribed as above, thoroughly destroys the vermin without injuriously affecting the beast. The only objection we have ever heard against the application of grease or oil, is that it occasionally causes the animal to shed its hair sooner than it otherwise would, and in spots; but this is nothing like so injurious as to let the poor creature remain lousy, or sicken with tobacco water.

WILD CHERRY BARK SYRUP,

SAID TO BE AN INFALLIBLE CURE FOR FEVER AND AGUE.

The following recipe was handed us by a subscriber, who says it is very highly valued both by himself and friends.

We give the recipe as we received it, neither approving nor condemning. We have studied little into the causes or cures of ague. By carefully protecting our feet from dampness, by avoiding exposure to cold currents while warm, or to damp night air when not exercising, and by adapting our clothing to the changes of the season without regard to the demand of fashion, we have thus far escaped the attack of ague and fever, though often very much exposed,

and we expect our bones will not be shaken asunder for some time to come, if we continue this same care. But some may want a "cure," and here is one said "never to fail."

Take $\frac{1}{2}$ of a pound of the inner bark of the wild cherry—fresh from the tree—and boil it an hour in two quarts of water. Strain off the liquor, add to it $\frac{1}{2}$ lb of sugar, and boil or gently simmer it down to 14 pints.

A dose of half a wine glass to be taken an hour before each meal. If commenced as soon as the premonitory symptoms of ague appear, or when only one chill has occurred, and pursued for a few days, it will break up the ague. After the ague is broken, take it twice a day, and then once a day for a week after the chill has elapsed, and about two weeks after take a dose daily for two or three days.

ERIE RAILROAD.

We recently made a trip to Canandaigua, N. Y., going over the northern route and returning by the Erie R. R. Some of the notes we made may be interesting to our readers in Western New York, who will have occasion to visit this city the coming summer, for various purposes, and especially to visit the Crystal Palace—which by the way, notwithstanding the animadversions of some newspaper writers, gives fair promise of being open in all its former attractiveness, if not in additional splendor.

By the northern route we reached Canandaigua in thirteen hours and a half, at an expense of \$6.96. Returning by the southern route we reached the city in twelve hours and three quarters, at an expense of \$6.44, the latter route being thus both quicker and cheaper.

Another point more important still, is the greater comfort enjoyed on the southern route.

We chanced on the northern route from Albany to get stowed away in a narrow, poorly-ventilated, over-crowded, and over-heated car; and our first approach to the noxious atmosphere betokened something akin to suffocation, reminding us of the remark of one of our city dailies, that "the seeds of death are thus planted in several human systems every night." On the other hand, the wide, spacious, well-ventilated cars on the New-York and Erie must gladden every traveler.

The scenery on this route, even in mid winter, can scarcely be equaled in our whole country.

Our attention was particularly directed to the ride from Penn. Yan to Jefferson, on the Elmira branch. At an elevation of from one to two hundred feet, we glided along on the banks of the beautiful Seneca; a lake unsurpassed for its loveliness and purity by any similar collection of fresh water in the world. It bids defiance to frost, so that in the memory of the oldest inhabitant, no day of our coldest northern winters has blocked it with ice, or obstructed for an hour the steamers on its waters. When the noble Hudson lies enchained with ice, the Seneca lake preserves its clear waters as limpid as mid-summer.

This lake, forty miles long, and from two to six miles wide, is surrounded with high sloping banks of the finest land, affording more desirable locations for beautiful country-seats, which gentlemen of fortune would naturally select, than any other place we have seen.

At one point, a small but handsome promon-

tory projects into the lake, and we wondered that some rural cottage did not already adorn the spot.

At times we were plunging through dense forests, and over deep, narrow ravines, but for the most part through highly-cultivated fields, in full view of the premium farms of Seneca County, lying on the opposite side of the lake.

We will not now refer to the growing villages of Elmira, Owego, Binghamton, Middletown, &c., nor to the romantic views presented at every leap of our iron horse; neither will we lengthen this article to speak of the striking evidences, every where presented, of the rapid agricultural and horticultural advancement, made since we visited this region, but a short time since. We propose to make a special visit, or visits, for this purpose after Spring has put on her gay attire, and the enterprise of 1854 has begun to develop itself in these departments.

It is hardly necessary to wander off to the Notch among the White Mountains, or elsewhere, when the citizens of New York have such a variety of wild, combined with highly-cultivated scenery, within a dozen hours' ride, on one of the noblest and best-managed railroads of which any country can boast.

For the American Agriculturist.

DEEDING LAND—A LAW QUESTION.

NOTWITHSTANDING the thousand and one, disparate interrogations with which you are favored (?) from week to week, I take the liberty of troubling you with still another, which from your experience in agricultural matters, I judge you as capable as I know you will be willing, to answer.

A and B purchase a farm—set forth by the deed of (the seller) to contain 71 59-100 acres more or less. A and B proceed to divide the land, find it contains only 64 acres and some fraction of an acre. The seeming ambiguity, more or less, does it apply to, or mean the fraction of an acre more or less than 71, or does it mean in law, the 7 acres actually deficient?

Your answer will much oblige a constant READER.

We are not lawyers, and with legal technicalities we have had—as we still desire to have—very little acquaintance. When a question of this kind comes up, our custom is to call in our common-sense notions of the principles of justice, and we have generally found that, with these as our guide, the law has borne out our own decision. There are, however, some technicalities which can be twisted almost any way, depending for their decision upon the comparative skill of the pettifoggers who have them in hand. We will give our own common-sense-view of how the "law" would settle a question like the above.

If the seller purchased the land in mass, and sold it in mass, for a given price for the whole—71 59-100 acres more or less—and no intentional fraud could be shown, we suppose he would not be responsible for the deficiency. But if the land was sold for so much per acre—71 51-100 acres more or less—or if there could be shown any intentional fraud, or that he had at any time had the land measured, and might thus be supposed to know its extent, he would in that case, be liable for damages, and also be open to a direct charge of fraud.

The general supposition, however, is that the "more or less" applies to the fractional part of

an acre, and thus every one would understand it. So we think the *common law*, or a jury would decide. If the seller has been deceived, he recovers for damages upon the person from whom he purchased. The fact that the number of acres is stated, seems to cut off the idea of its being sold as a plot "more or less."

Since writing the above, we have received from a legal friend a few quotations from the highest authorities, and as this is a question of some interest we give extracts here. Kent's Commentaries, Vol. IV. at page 506, says:

The mention of quantity of acres, after a certain description of the subject by meter and bounds is but matter of description, and does not amount to any covenant, or afford ground for breach of covenant, though the quantity should fall short of the given amount. "Whenever it appears by definite boundaries or by words of qualification, as 'more or less,' that the statement of the quantity of acres is mere matter of description and not of the essence of the contract, the buyer takes the risk of the quantity, if there be no intermixture of fraud."

BARBER'S Report of Sup Court of New-York, says:—Where a specified tract of land is sold for a sum in gross, the boundaries of the tract control the description of the quantity it contains and neither party can have a remedy against the other for an excess or deficiency in the quantity, unless such excess or deficiency is so great as to furnish evidence of *fraud or misrepresentation*.

JOHNSON, says:—A deed was delivered to Mr. S. describing a lot, and as "containing 600 acres be the same more or less." On actual survey the lot was found to contain only 421 acres and $\frac{3}{4}$." The court held that the quantity was at the risk of the vendee, and that he could not require the deficiency to be made up.

DORR'S Law of Vendors at page 307, says:—Where the estate is professedly bought by the acre and the words "more or less" have been used, they have been held to cover a deficiency of upwards of five out of forty-one acres.

MONSON, Vol. 4, page 414 says:—A farm was sold without measurement, and represented to contain 47 $\frac{1}{2}$ acres, "more or less." The quantity turned out upon subsequent measurement to contain only 40 $\frac{1}{2}$. Mr. JUSTICE STORY held, that as the vendor was not guilty of any fraud, the vendee was not entitled to relief in equity.

A Cow bought for \$10, whose milk but just pays her keeping, affords less profit than one at \$30, giving twice the quantity of milk afforded by the former. Try it and see.

For the American Agriculturist.

THE FARMER.

Who is the independent man?
The farmer, he is one;
The changes and the cares of trade,
He's wise enough to shun.
Oh! what cares he for stock on 'change,
His farm is all his own;
Or what for creditors' loud dun,
He reaps what he has sown.
And who is rich, if 'tis not he?
With harvest yet in store;
It matters not what the extent
Of acres, less or more.
For his investment's safer far,
Than if in ships at sea,
Or funds in banks, with which now a'days,
Defaulters often flee.
And he is happy, though he toil,
For labor bringeth rest;
A blessing 'tis, when not o'ertasked,
And gives to all a zest.
He joys to see the fruits and grain
Perfected by his skill,
And harvest rich, all gathered up,
His bins and barns to fill.

Or who has health, if 'tis not he
Who rises with the sun?
With cheerfulness, and temperance too,
His daily task is done;
He loves the breath of scented fields,
Enjoys his own fire-side—
True pleasure rural life attends,
Till comes its closing tide.
Of his profession he may boast,
The first on earth we trace,
For the first man it was ordained
To culture earth's broad face.
Never look back, when to the plow
Once you have set your hand,
For many thus have rued the day,
They left their farm and land.

Boys' Corner.

A BOY'S LETTER ABOUT HIS TROUBLES.

WELL boys, here is something for you, written by one of your own number, and by one no older than yourselves, if you are not more than eleven years of age. We generally correct letters before putting them in type; but we are going to print this just as it is written, with all the spelling, capitals, punctuation marks, and good and bad grammar, exactly as it came to us. We do this, so that the writer, and all other boys, may be able to see the errors themselves.

They can also see how badly a wrongly-spelled word looks, and then we hope they will all try hard to learn to spell well. We will make an offer here. The boy, not more than twelve years old, who will write out this letter in a plain hand, and send it to us with all the mistakes corrected, and not get any one to help him in the least, shall have a copy of the *Agriculturist* sent to his name *free* for three months. Be careful to get no help from any one, and tell us that you have not.

We will put the letter in here, and say more about it next week, after you have read it. Be careful and keep this paper till then.

To the Editor of the American Agriculturist.

DEAR SIR:—I have been looking over the pages of your paper to find some directions to kill an insect that annoys my mother very much by destroying her plum trees, I found it; I was thinking how good it was I did find, and I wished you had a boys corner in your paper, if you had I should write and thank you for giving us so many valuable receipts and would ask you some other questions which perhaps you would not object to telling a fellow, I am a school boy just entering my teens, I have a pretty hard lot of it, I am obliged to study more than is necessary I know—if you please sir, I should like to know about your boy hood and how you managed to find out so much if you will condescend to tell me and give this letter a place in the N. E. corner of your paper I shall like it, I am determined if possible to find out some way of getting hold of all I want to know without this everlasting studying, I do not wish to be a very great man what I mean by this is, I do not care one fig for going to Congress or writing poetry or the like of it; my father wishes me to become an honest upright business man—I have some taste for the fine arts but my father look upon these things as belonging to the feminine gender and does not wish me to give them any of my attention, my mother's taste is very different; although I say it myself I am not ashamed to own that I think my mother is a lady of good taste she would like me to understand all the fine arts and is grieved if my clothes or manners are out of order; she wishes me to see that my boots are well polished my nails and teeth in order at all times—my father pays attention to the solids, wishes me to have

good strong shoes my feet warm and dry pay for all I have and waste nothing, when I go to and from school carry one end of my trunk &c. I think you can guess out the rest of it, how I shall come out it is hard telling, my father has given me the offer of going to college if I choose but I don't think I shall choose to go I think I shall try to get on without it; if I do decide to go I shall have to get redy and if to get redy I must study more than I do now in all conscience I will not try it; I am sure it would kill me by inches and from all I can find out a college is only another name for a boarding school as far as study is concerned six of one and a half dozen of the other. I do not know sir how long a space I am taking up in your paper I can not tell in writing how much printing it will make for I never have seen any thing of mine in print and I can not guess how it will look but, I long to have it out—perhaps you will not put it the paper there will be so many mistakes about it, I generally have my compositions corrected, bad grammar spelling; orthography I believe they call it but this must go as it is as I shall not show it to one of the teachers, I would not let any one know that I had made an attempt of this kind for no money they would call an orthor or newspaper writer this I could not stand no how neither will I let you know my name, if my father and mother should find me out putting their caracer in print, I recon they would give me an additional chapter in Familiar Science a coat of many colors not very much like good old Joseph's but one of quite a different texture, as I am sure they would not like to have their caracters in any paper even the New-York Observer the ministers paper.

But now I must stop how to come to a *stopping* place I do not know I have never written to any one but my father and mother and then I wind up by saying your son I am not particularly fond of writing especially when they are to be inspected by the teachers and sometimes have two or three lines cut off because the Grammar is not good or something of the kind—please do not cut off any of this; let me have mistakes and all, and be sure and put an article in that the teachers will read about long lessons keeping a fellow studying to much and how your father managed you? and how old you were when you commenced getting up newspapers. I will see how it takes here and perhaps I will write you again. One of the teachers here says he has seen you and you are pretty good looking and good sized if so I think you did not have to study as much as we do, to be sure we look pretty well but it is owing to good air and *buck wheat cakes* these we have every morning when we are not tardy at prayers many is the time I have started for the chapel buttoning on my coat as I was going down stairs fearing I should have to breakfast on bread. The old cook who has served the establishment several years by sitting before a good coal fire and showing her science by browning cakes shows her ebony when she sees our zeal to be at prayers in time she likes punctuality in every thing, some how or rather I have got up some respect for her and have no doubt that the browning of the cakes have something to do with it.

A BOY FROM DOWN EAST.

A PRECOCIOUS YANKEE.—A lad was subpoenaed as witness in one of the American ports. The judge said, "Put the boy upon evidence." Upon hearing which Young America exclaimed, "Who are you calling boy?—I've chewed baccy these two years."

Youth, respect age, if you would in turn be respected.

Virtuous actions, sooner or later, will find their reward.

The best mode of revenge, is not to imitate the injury.

Zealously strive to do good for the sake of the good.

Miscellaneous.

"LET ME SLEEP."

"Let me sleep," said my companion once, half pettishly turning from my touch. "Let me sleep." The words haunted my memory for hours afterwards. How often has the wish been breathed in this weary world, "O let me sleep."

The Man whose conscience lashes him for his misdeed—evils committed and unrepented of, cries as he drops his head on his thorny pillow. "Let me sleep! with sleep comes oblivion." The mourner who has seen some bright and beautiful one fade from his embrace, like a summer flower nipped by a too early frost, bows his head over the prostrate form below him, and sighs in the agony of his soul, "Let me sleep—sleep with the loved ones whose smile shall never welcome my footsteps more."

"Let me sleep," says the traveller, who foot-sore and weary, has toiled long in this world, and seen hopes perished, unfulfilled joys wither ere they were tasted; friendship which he thought unduring changing in hue like the chameleon, and fading and melting into colorless air. "O let me sleep, for I am weary." The rosy-cheeked child, the bright-eyed maiden, the thoughtful matron, those for whom life puts on its finest aspects, its most endearing smiles all have periods in which they long for sleep, for the oblivion of all care; hours in which the waters of Lethe may flow darkly and deeply over them.

There cometh a sleep to all! a sleep deep, hushed, and breathless. The roar of the cannon, the deep-toned thunderbolt, the shock of an earthquake, or the rush of ten thousand armies cannot break up its still repose. With mute lips and folded arms, one after another take their places in the chambers of those palid slumberers; one after another, the ephemeral of earth, sink down into the grave and into the darkness of nothingness. No intruding footsteps shall jar upon their rest—no disturbing touch shall wring from them their exclamations, "Let me sleep!"—*Exchange.*

LAUGHING.—Commend us to good, hearty laughter—one that explodes the vowels without "let or hinderance"—that rings the changes on the a, e, i, o, u, and y, and wakes the echoes if there be any asleep.

This may not be exactly according to D'Orsay; it may be decidedly vulgar; if so, it'll not be the first time diamonds have been found in the dust.

We just heard one of those good, wholesome laughs, and a hod-carrier was the author of it. Ten to one, he is an honest, generous fellow, who carries, besides, his heart about him, week-days and Sundays. It was no hollow, ghostly laugh, but a round, full, human explosion, with a body and soul to it; that one cannot help liking, whether he will or not.

A man may "smile and smile, and be a villain;" not so with your hearty laughter. But a simper, that diffuses a sickly moonlight over the face, and a chuckle that lodges in the throat and reddens the face, and shuts the eyes, are our abomination. We can abide a regular *Leather Stocking* laugh, that shakes the frame like an ague, and is only indulged in on special occasions. It is like a dinner for one—not social, to be sure, but then comfortable and endurable. It is contagious, withal, and altogether a luxury of a laugh, if one only knows how to enjoy it.

But the most musical of all things is the free, ringing laughter of childhood. No frost in it, no guile in it, it should be classed with the song of birds and the murmur of brooks. It "speaks the vacant mind"—not the thoughtless, but the care-free mind, before the heavy strings of this harp of life, are wound over and over for the graver, sadder notes of time.—*Exchange.*

POLITICIANS.—In his discourse upon *Polly-Tishuns*, Mr. Julius Cæsar Hannibal of the *N. Y. Picayune*, is very plain-spoken. He handles the subject without gloves, if his hands are black:

A polly-tishun hab no opinions ob his own; he am like a straw; hold him up, an' he'll p'int w'ich ebber way de wind ob pop'lar 'pinions blows him. Ef a platform breaks down, it don't hurt him, for he am like a cat dat allers lites on its feet; an' he runs rite up on anudder wur, an' hoorays as if he allers belong dere. 'Tween 'leshun times, he is quiet 'nuff, like an ole coon asleep in de top ob a holler tree, libin' on his fat; but, wen 'leshun kums, he gets lively, like frogs in spring. Den he gits a bank-note changed into sixpenses, purpus to spend for treats wid ebbery body. He wares an old hat, to look like a wurkin' man, an' he puts patches on his 'nees. He makes his arms sore, shakin' hands wid ebbery body, an' 'tends to be 'tickler anxious 'bout de helf ob your wife and children. He is as sly as a possum; see him wid a 'ligious mar, an' he'll look an' talk like a minister in a camp-meetin'; meet him haf an 'our after, talkin' to sum wild feller, an' you'll hear wurds dat, ef dey ain't swearin', soun' wery much like cussin'.

His nateral home am de top ob a stump, an' he keeps to it so long sumtimes, dat he looks as ef he growed dar; and no doubt it would be a good t'ing ef he did. But he hates to get off it, 'kase w'en he cums down, he's no bigger dan odder pepil, and not a bit better, nuther. On it, he gits as noisy as a wind-mill, an' he's driv' by the same power—wind. W'en he tauks an' 'rites, he allers picks de longest words out ob de dick-shun-ary, to kiver up his ideas like wid a blanket; an' it 'peers as dough he was at panes to tuck de words in, under, an' all 'round his thoughts, so dat no wun can see 'em, ef he's got enny, w'ich menny pepil dout—an' with good reason. Or, if ever he lets any idee 'pear, it's allers in sich a dress dat it may be 'splained to mean jist the contrary t'ing.

'Bout religion he never sez much, 'ceptin' dat men should be liberal in dere 'pinions, which he is hissef, for he goes to ebbery church in his neighborhood regular, and beliebes in 'em all alike.

W'en 'leshun's ober, he grows smarter in his 'pearance, don't ware ole hats enny more, an' puts on whole trowserloons. He berry offen gets uncommon short-sited after dis ewent, and can't see de frens dat was most useful in getting him office. To be sure, dey deserve it, for 'sociatin' wid polly-tishuns, an' I don't pity 'em ef dey is forgot. Sumtimes, he can't eben 'member de promises he made 'fore 'leshun, an' ef he do, why 'suckumstances makes it impossible to kumply.

SERENADING.—The *Last Serenade*, from our friend Henry P. Leland, Esq., is a capital sketch; and will remind the reader of the old Quaker, who addressed the leader of a party that had been long serenading his handsome daughter, one pleasant night, without the slightest response from the dwelling, in these words: "Friend, thee has been singing of thy home, thy sweet home; now, if thee has so desirable a place, why doesn't thee go to thy home?" This argument was a clincher, and the serenading party departed.—*Knickerbocker.*

PHONOGRAPHIC.—Our S— (Jim) ought to go abroad and set up 'ritin' school. One day, Jim sent the teamster to O—, with an order for loading for his team, and directed him to return home the same day. The teamster was back in half the time allotted for the journey, and bolted into Jim's store, pushed the order in his face, and bawled out:

"What is that?"

"S—: (Taking the order and trying to read.) 'What's this? Why, that's your order.' (Holding it toward the teamster.)

"Wall, what on airth do'st say?"

"S—: (Reads, and spells, and studies, but

't is no go.) 'Henry, (the clerk in the store,) what was't I sent for?"

"Henry: 'Why, you sent for salt.'"

"Yes; there it is, as plain as day:" (spells,)

"C-o-l-t—salt!"

"The teamster, being an uneducated man, sloped."—*Knickerbocker.*

"LITTLE BENNY."—So the simple headstone said. Why did my eyes fill? I never saw the little creature. I never looked in his laughing eye, or heard his merry shout, or listened for his tripping tread; I never pillowed his little head, or bore his little form, or smoothed his silky locks, or laved his dimpled limbs, or fed his cherry lips with dainty bits, or kissed his rosy cheek as he lay sleeping.

I did not see his eye grow dim, or his little hand drop powerless, or the dew of agony gather on his pale forehead; I stood not, with clasped hands and suspended breath, and watched the look that comes but once, flit over his cherub face. And yet, "Little Benny," my tears are falling; for somewhere I know there's an empty crib, a vacant chair, useless robes and toys, a desolate hearthstone, and a weeping mother.

"Little Benny."

It was all her full heart could utter; and it was enough. It tells the whole story.—*Fanny Fern.*

AGES OF EUROPEAN SOVEREIGNS.—The following are the ages of the principal reigning sovereigns:—Her Majesty Queen Victoria, 34; the King of Wurtemberg, 71; the King of the Belgians, 62; the King of Prussia, 57; the Emperor of Russia, 56; the King of Sweden and Norway, 53; the King of Denmark, 44; Louis Napoleon, 44; the King of the Two Sicilies and the King of Bavaria, 42; the King of Hanover, 33; the Sultan, 30; the Emperor of Austria, 23; the Pope, 60.

THE English Language is composed of 15,734 words, of which 3,732 are from the Latin, 4,312 from the French, 1,665 from the Saxon, 168 from the Greek, 691 from the Dutch, 211 from the Italian, 106 from the German, (not including verbs,) 90 from the Welsh, 75 from the Danish, 56 from the Spanish, 50 from the Icelandic, 34 from the Swedish, 31 from the Gothic, 16 from the Hebrew, 15 from the Teutonic, and the remainder from the Arabic, Syriac, Turkish, Portuguese, Irish, Scotch, and other languages.

NOTHING sets so wide a mark between a vulgar and a noble soul, as the respect and reverential love of the woman-kind. A man who is always sneering at woman is generally a coarse profligate or a coarser bigot.

RECIPES.

"BIRD'S NEST" PUDDING.—Take eight or ten pleasant apples, and dig out the cores, leaving them whole. Prepare a custard, six eggs to a quart, flavor with lemon, orange, or nutmeg, and a little salt, and when the apples are laid in a pudding-dish, pour the custard over them, and bake half an hour.

A BOILED APPLE PUDDING.—Boil dried apples nearly done. Save a tea-cup of the juice of the apple, for a sauce. Chop them, and mix with soaked bread, and boil in a bag. Make a sauce of melted butter, sugar, and flour, with enough of the apple juice to give it the flavor of wine, and spice with nutmeg. It is excellent.

TAPIOCA PUDDING.—To one pint of water, add a tea-cup of tapioca, and soak over night. In the morning add two beaten eggs, three pints of milk, and bake as any other. Another. Half a pint of tapioca dissolved in a quart of milk, while boiling. Add six eggs when nearly cold, with nutmeg, or cinnamon. Bake ten or fifteen minutes.

In the early period of New-York, innkeepers were fined if an Indian was seen leaving their houses drunk; and the whole street was fined, if the right house could not be ascertained.

Rash oaths, kept or broken, often produce guilt.

HAVE you a lazy servant? Send him on an errand just before dinner if you want to see him move.

SPECIAL NOTICE TO ALL SUBSCRIBERS.

We find that by using such good paper, our volume of 832 pages will be quite large to bind, and especially large for those who wish to stitch their paper together with an index, without being at the expense of binding. To obviate this, we have concluded to be at the expense and trouble of making out an extra index with No. 26, so as to form a complete volume of the first 26 numbers. The index for the next 26 numbers will be given at the end of the year, or with No. 52. This arrangement will make it convenient for all, as the 52 numbers can be stitched or bound in two volumes with an index for each, or in one volume with the double index at the close.

We hope all will preserve their numbers, for there are many single articles each of which will be worth the price of the volume, for future reference. When the paper arrives from the post-office, a good plan is to see that it is properly folded, and then pin or sew it through the middle and cut open the leaves. It is very easy to stitch 26 numbers together. To do this, arrange them in regular order, and with an awl punch several holes about one-fourth of an inch from the back, and through these run a strong thread two or three times with a darning-needle, and the work is done. We have scores of volumes of papers, pamphlets, and addresses, thus prepared, which serve all the purposes of a bound volume, and occupy less room in storing and carrying. We would, however, prefer to see volumes of agricultural papers neatly bound and laid upon the book-shelves or tables of farmers. They are much better and more appropriate ornaments, than gilded volumes of trashy magazines or novels.

Markets

REMARKS.—The decline in Flour the past week, was from 25 to 37½ cts. per bbl.; Wheat has not fallen in the same proportion, owing to the scarcity of good samples. Corn has declined about 6 cts. per bushel. Pork is 50 cts. per bbl. less, Beef no change, Lard a little lower, Wool is steady.

Cotton has fallen from ¼ to ½ cent per lb. the past week; no change in other southern products.

Money grows tighter and tighter. Most outsiders have had to pay since our last, from 12 to 20 per cent. We see no chance of a relief, till people stop their foolish speculations and large importations. No legitimate business can long stand such ruinous rates of interest. Stocks are lower of course.

The weather still continues extraordinarily cold for the season. Thermometer ranging from 20 to 24. Last year the willows and some small shrubs began to leave out on the 24th of March; we cannot tell when they will begin this year—certainly not till the weather moderates. From 200 to 300 miles north of us, we understand the snow is still deep upon the ground. This in a measure accounts for the severe cold, as the prevailing winds here for the past sixteen days have been northerly.

From the Mark Lane Express, March 13th.

REVIEW OF THE BRITISH CORN TRADE.

The corn war has not been actually declared, matters are fast progressing to a point to render this inevitable; and we appear to be on the eve of events calculated to produce great effects on the corn trade. The mere probability of supplies from the Black Sea being interfered with was, some months ago, looked upon as a serious affair; but, now that it has become known that further shipments from thence have been prohibited little or no excitement is produced thereby. Has the effect been anticipated? or is the existing apathy caused by the belief, that the Emperor of Russia will when he finds England and France in earnest, give in? The dulness may perhaps be attributed partly to the high rates already current, and partly to the expectations still cherished that the war (if it should be entered upon) will prove of short duration. Speculation is thus kept in check; and, as supplies continue to reach us on a sufficiently extensive scale to satisfy the consumptive demand, the possible future is for the present lost sight of. Another circumstance—viz., the probability of money becoming tighter—is not without considerable influence; there is a decided unwillingness to encourage speculative investments, and, though there cannot be said to be any immediate pressure, we hear from time to time of forced sales. These have, perhaps been more frequent and on a larger scale at Liverpool than elsewhere, owing to the arrivals from America having been heavier there, and importers having been enabled to realize without incurring actual loss, the goods having been purchased on the other of the Atlantic before the last rise.

After a careful consideration of our present position, we feel inclined to think that, however unwilling buyers may be to act, there is little prospect of any material reduction in quotations; and we should certainly not be surprised to witness a rally earlier than the existing state of things appears to promise.

The millers have for a considerable time past been working out of stock; the bakers have done the same, and the trade generally may be said to have confined themselves strictly to the hand-to-mouth system. This may do very well so long as all goes on smoothly; but, should circumstances occur of a nature to create the least uneasiness, there would be an immediate anxiety to provide for future contingencies; and who can say that—with this country on the eve of war with Russia, with such a deficient harvest as the last, and with consumption as great, if not greater, than was ever before known—uneasiness for the future may not arise?

The weather continues very favorable; the temperature has within the last few days undergone a considerable rise, and showers have fallen in different parts of the country. Rarely has a more auspicious season been experienced than the present for spring sowing; and the Lent corn has been committed in the soil in a highly satisfactory manner. The work is now drawing to a close, and warm showers would therefore prove of the utmost benefit.

In regard to the autumn-sown Wheat, the reports are rather contradictory. In some districts the plant is described as very healthy, whilst in others its aspect is badly spoken of; and we have heard of instances in which it has been deemed advisable to plow up the land, and re-sow the same with spring corn. It must, however, be recollected that a larger breadth than usual is under this crop; and a partial failure of the plant may, therefore, prove of little consequence.

The advices from Scotland and Ireland speak favorably of the progress made with all kinds of field labor, as well as in reference to the generally promising appearance of the Wheat plant. Potatoes seem to have held out much better in the sister isle than anticipated; and, though there can be no doubt that the Wheat crop was quite as unsatisfactory there as on this side of the channel, the superior yield of Potatoes and

Oats has enabled Ireland to manage thus far with very little assistance.

PRODUCE MARKETS.

Wholesale prices of the more important Vegetables, Fruits, &c., at the principal New-York Markets.

April 1, 1854.

VEGETABLES.—Potatoes, Western Reds, ½ bbl., \$2 25; Mercers, \$3 25; June, \$2 75; Carrots, \$3 50; Merinos, \$2; Pinkeyes, \$2 12½; Turnips, white, ½ bbl., \$2; yellow, \$1 75; Onions white, ½ bbl., \$3; yellow, \$2 50; red, \$1 75; Celery, ½ doz. bunches, \$1 @ \$2; Lettuce, ½ doz., 25c @ \$1; Beets, ½ bbl., \$1 75; Cabbage, ½ hundred, \$8 @ \$10; Spinach, ½ bbl., \$4.

FRUITS.—Apples, Greenings, ½ bbl., \$3 50; Spitzenburgs, ½ bbl., \$3 50; Russets, ½ bbl., \$3 50; Northern Spy, (very few in market,) ½ bbl., \$4. Second quality of the kinds above mentioned are worth from \$2 @ \$2 50; Cranberries, ½ bbl., \$9 @ \$10, and very scarce; Maple Sugar, per lb. 12½c. Eggs per doz., 16c; butter, 15c, and 20c, per pound. There is large quantities of ordinary butter in market, and the sales are rather dull, though a prime article is in demand.

The markets are generally dull at present, and but little of the first quality of produce on hand. The cold weather of the past week injured large quantities of produce coming to market.

NEW-YORK CATTLE MARKET.

Monday, April 3, 1854.

We notice considerable increase in numbers above last week's reports; and the cattle average much better than they have for a long time before. On this account the prices do not range as high as they were last week. The market opened this morning quite brisk, but commenced falling off shortly after noon.

Lowest prices: 70c; Middling, 8c; Best, 9c. Some very extra sold for 10c, and a few at 11c. At about 1 o'clock Washington Yards, Forty-fourth street, the following were sold:

A. M. ALLERTON, Proprietor.

RECEIVED DURING THE WEEK. IN MARKET TO-DAY.

Beef, 2,978; Cows, 44; Sheep, 730; Swine, 1,171; Veals, 635.

Of these there were forwarded by the Harlem Railroad, beefs, 156; cows, 44; sheep, 544; calves, 635.

By the Hudson River railroad, beefs, 650; sheep, 194.

By the Erie railroad, beefs, 1100; swine, 1171.

New-York State, furnished by cars, 352.

Ohio, by cars, 1169; on foot, 143.

Pennsylvania, on foot, 299.

Kentucky, by cars, 486.

Illinois, by cars, 84.

Mr. ALLERTON reports the following prices: Swine, corn fed, 5½c, and those not fed on corn 5½c per pound; Sheep, \$4 @ \$7 per head. By the pound, live weight, gross 6c; dead, 11c. Cows, \$30 @ \$50, according to quality.

CHAMBERLIN'S, Robinson street.

RECEIVED DURING THE WEEK. IN MARKET TO-DAY.

Beef, 212; Cows and Calves, 25; Sheep, 2,000; Veals, 45.

BROWNIE'S, Sixth street.

Beef, 363; Cows, 93; Sheep, 1,748; Veals, 600.

O'BRIEN'S, Sixth street.

Beef, 40; Cows, 100.

Mr. CHAMBERLIN reports the following prices, at Robinson Street Market: Cattle \$7 50 @ \$11 per hundred; Cows \$25 @ \$35 @ \$50; Sheep, per head, \$3 50 @ \$5 @ \$7; Extra, \$10; Veals, per pound, 5 @ 6 and 7c. He reports the markets as quite brisk and their numbers all sold.

SHEEP.—Sales of sheep at CHAMBERLIN'S, Hudson River, Bull's Head, Robinson Street, for the week ending April 3, by JOHN MORTIMER.

Sheep. Average per head. Per pound.

153 34 67½ 17c.

77 5 00 12c.

108 6 25 12c.

148 5 37½ 12½c.

170 6 12½ 13c.

206 5 25½ 12½c.

The supply this week has been less than any week of the season, and consequently the advance in price, which is from 1½ to 2 cents above last week's quotations, and the demand still good.

The week closes with but few sheep on hand, and the demand good. Mutton is selling at Washington Market by the carcass from 7 to 9½ cents per pound. Pork 6½ cents per pound. Beef 8 cents per pound.

